

Woodfordes Wherry v1 WARKA 1A

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM ---

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.9 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 30 g | 45 min | 5.1 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 10 min | 10 % |
| Dry Hop | East Kent Goldings | 20 g | 6 day(s) | 5.9 % |
| Dry Hop | Mandarina Bavaria | 10 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |

Notes

- Woodfordes Wherry Kit, podzielony na 2 części, dodano ekstra 1000g słodu, przygotowano herbatkę chmielową i dodatkowo lekko nachmielono na aromat.

Temperatura fermentacji 20-22 st C, na 2 tygodnie
Dojrzewanie kolejne 2 tygodnie

OG -
FG -

BLG początkowe
BLG końcowe

NOTATKI
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